

## IN THE CLAIMS:

1. (Currently Amended) A toasted corn flavor additive comprising a regrind of toasted, sheeted, freshly-made masa dough derived from ground whole corn kernels, ~~wherein said whole corn kernels consist essentially of dent corn,~~ wherein said regrind has an oil content of about 2.0% to about 5.0% by weight, a  
5 dimethyl-ethyl-pyrazine concentration of at least about 0.23 ppm, a colorimeter L-value of approximately 50 but no greater than about 64, and further wherein said regrind has a moisture content ranging from about 0.1% to about 15% by weight.
2. (Original) The toasted corn flavor additive of Claim 1 wherein said regrind is in the form of a powder comprising a plurality of particles, and further wherein at least about 75% of the particles have U.S. mesh sizes between about 26 and about 50.
3. (Original) The toasted corn flavor additive of Claim 2 wherein said particles comprise coarse particulates and fine particulates, and further wherein said coarse particulates have an average U.S. mesh size of about 20 and said fine particulates have an average U.S. mesh size of about 40.
4. (Canceled)
5. (Original) The toasted corn flavor additive of Claim 1 wherein said additive has a moisture content ranging from about 0.5% to about 6% by weight.

6. (Canceled)

7-16. (Canceled)

17. (Currently Amended) A method for making a toasted corn flavor for dry masa flour, said method comprising the steps of:

- a) forming a fresh masa dough ~~derived essentially from dent corn~~;
- b) sheeting said fresh masa dough;
- 5 c) cutting said dough into a plurality of flavor preforms;
- d) toasting said flavor preforms to form a plurality of toasted flavor pieces having a moisture content ranging from about 0.5% by weight to about 15% by weight; and

- e) grinding said toasted flavor pieces into a powder to form a toasted corn  
10 flavor additive having a dimethyl-ethyl-pyrazine concentration of at least about 0.23 ppm, a colorimeter L-value of approximately 50 but no greater than about 64, and an oil content ranging from about 2.0% to about 5.0% by weight.

18. (Original) The method for making a toasted corn flavor additive of Claim 17 wherein said forming a fresh masa dough in step a) further comprises:

- i) cooking a plurality of whole corn kernels in a solution of water and lime;
- ii) steeping said kernels in said solution;
- 5 iii) draining said solution from said kernels;
- iv) washing said kernels; and
- v) grinding said kernels to form a fresh masa dough;

19. (Original) The method for making a toasted corn flavor additive of Claim 17 wherein said forming a fresh masa dough in step a) further comprises extruding a plurality of whole corn kernels with a solution of water and lime to form a fresh masa dough.
20. (Original) The method for making a toasted corn flavor additive of Claim 17 wherein said sheeting of step b) and said cutting of step c) are performed simultaneously.
21. (Original) The method for making a toasted corn flavor additive of Claim 17 wherein said toasting of step d) further comprises applying convective and radiant heat to said flavor preforms.
22. (Original) The method for making a toasted corn flavor additive of Claim 21 wherein said radiant heat comprises infrared radiation.
23. (Canceled)
24. (Original) The method for making a toasted corn flavor additive of Claim 17 wherein said toasted flavor pieces have a moisture content of about 1.0% by weight.

25. (Canceled)

26. (Original) A toasted corn flavor additive made from the method of Claim 17.

27-43. (Canceled)